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SAVANNAH, GA.

Meats, Poultry, Game, Fish, and Oysters; Inspection, Care, and Sale—Slaughter-houses. (Ord. Dec. 10, 1913.)

SECTION 1. All meats, poultry, fish, and oysters sold or offered for sale to be used for human consumption as food in the city of Savannah, shall be inspected and approved by a person to be known as the chief food inspector, or by assistant inspectors duly appointed.

Such chief food inspector and such assistant inspectors, as may be found necessary, shall be appointed by the mayor upon the recommendation of the health officer. Applicants for the position of chief food inspection shall pass an examination to be made and held in such manner as directed by the health officer.

The salary of the said chief food inspector and assistant inspectors to be fixed by the committees on health and finance.

SEC. 2. The chief food inspector and his assistants may enter at any time and no person shall hinder or prevent him or them from so entering any place in this city where live cattle, calves, sheep, goats, or swine are held, or where animals are slaughtered, or where poultry, game, fish, or oysters are dressed, scaled or prepared to be disposed of for human food; and likewise they may enter any house, store, market stall, railroad car, wagon or other vehicle, boat or vessel, where meat, sausage, poultry, game, fish, or oysters are prepared, packed, stored, transported, held or kept for sale for human food; and likewise they may also enter any factory or place where dead animals are skinned or rendered, or where the offal from slaughterhouses or meat stores, such as fat, head, feet or guts are steamed, tanked or otherwise disposed of.

SEC. 3. No person shall sell or offer for sale, within the city limits, or otherwise dispose of for human food therein, any meat or meat product of any cattle, calf, sheep, goat, or swine which does not bear the food inspection brand or other mark of identification of the United States Bureau of Animal Industry, or the chief food inspector: *Provided, however,* That the chief food inspector or his assistants shall have full authority to make inspections of such meat or meat products, and they shall have full power and authority to condemn and destroy such meats or meat products if found unsound or unwholesome.

SEC. 4. No carcass, or any part thereof, of any slaughtered cattle, calf, sheep, goat, or swine shall be branded or otherwise marked for identification by the chief food inspector, or his assistants, until it has carefully been inspected and passed for food, under such rules and regulations as may be made by the health officer and approved by council.

SEC. 5. No dressed carcass, or any part thereof, of any slaughtered cattle, sheep, goat, or swine to be used for human food, shall be removed from any slaughterhouse or slaughtering place, within the city limits, before it has been branded or otherwise marked for identification by the chief food inspector, or his assistants, by the inspector of the department of agriculture of the State of Georgia, or by the inspector of the United States Bureau of Animal Industry.

SEC. 6. Meats slaughtered without the city, but brought into the city for the purpose of sale, shall be inspected, branded, or otherwise marked for identification by the chief food inspector or his assistants, under the following rules, to wit:

RULE 1. All carcasses, except as hereinafter provided, must have the head and all viscera, except the stomach, bladder, and intestines, held together by the natural attachments, and all such carcasses must be brought to a place designated by the chief food inspector, who shall be notified when such meat is ready for inspection; *Provided, however,* That said Rule 1 shall not apply to meats or meat food products in the following cases:

(a) Meats or meat food products which have been inspected by the duly authorized inspectors of the United States, and passed and so marked, and at the date of delivery

have undergone no manufacturing or curing process since original shipment, and are fresh, sound, healthful, wholesome and are fit for human food.

(b) When meats from without the State of Georgia are exempted from such inspection by the United States Secretary of Agriculture under the provisions of the meat inspection act of June 30, 1906.

(c) Whenever any meat or meat products, cattle, sheep, or swine which have been slaughtered on the farm and sent to the city of Savannah for sale are accompanied by a certificate as follows:

I hereby certify that the following described uninspected meat, or meat food products, are from animals slaughtered by a farmer on the farm and that at this date they are sound, healthful, wholesome, and fit for human food, and contain no preservative or coloring matter.

Name of shipper
 Name of consignee
 Kind of product

Date

Provided, however, That meat or meat products shipped into the city of Savannah under said paragraphs (b) and (c) must be brought to a place designated by the chief food inspector for the purpose of inspection.

RULE 2. Such farm-killed products as are admitted under exemptions (b) and (c) of this ordinance shall be plainly stamped, tagged, branded, or otherwise marked for the information and guidance of the purchaser or chief food inspector, with the word "Exempted," in letters of not less than half an inch in height, and with such other lettering as the chief food inspector or his assistants may prescribe.

SEC. 7. Any carcass, or any part thereof, of any slaughtered cattle, calf, sheep, goat, or swine, in this city, which, because of disease, injury, or any other condition, is unfit for human food, shall be freely slashed with a knife and saturated with some denaturing agent which may be approved by the health officer of the city and shall not be sold or otherwise disposed of for human food.

SEC. 8. No veal calf at any time of slaughter shall be dressed with the skin left on the carcass, unless such skin is clean and the feet and head are removed, and no veal calf weighing less than 50 pounds or less than six weeks old shall be so slaughtered.

SEC. 9. No fresh or cured meats or meat product shall be exposed in the open air to the action of moisture, soot, dust, and flies in front of any shop, store, or other place.

SEC. 10. No meat or meat product shall be transported in any wagon or other vehicle in the city, unless fully protected from moisture, soot, dust, and flies by the use of covered vehicles, with the front and back closed, or by the use of clean white cloths spread over the meat or meat product.

SEC. 11. All delivery wagons and other vehicles, together with boxes, barrels, and other containers used in transporting meats in the city, shall be kept perfectly clean; and no dirty burlap, or other dirty cloths, shall be used in contact with meat.

SEC. 12. A careful examination shall be made by the chief food inspector, or his assistants, at all public stockyards supplying for this city live cattle, swine, sheep, goats, and calves (when requested to do so by a purchaser of any such animal) intended for slaughter under the post-mortem inspection of the health officer; and no person shall sell any such animal judged as diseased or otherwise unfit for human food or suspected of being diseased, or of being otherwise unfit for human food to any butcher, or any person slaughtering live stock under the post-mortem inspection of the health officer, provided that such an animal may be sold subject to a post-mortem inspection and may be removed to any slaughterhouse where post-mortem inspection is conducted, when properly tagged for identification.

SEC. 13. No person shall bring into this city, or sell or offer for sale, or give to the proprietor or agent of any packing or slaughter house, or to any butcher in this city, any cattle, hog, sheep, or lamb that is diseased, injured, crippled, immature, under weight, badly emaciated, or that, for any other obvious reason, might be unfit for human food without first delivering said cattle, hog, sheep, or lamb at one of the public

stockyards of this city, where the chief food inspector, or one of his assistants, shall be called, reporting all the facts known to him, relating to such animal, or animals, to said officer and receiving written permission from the health officer so to do.

SEC. 14. No proprietor or agent of any packing house or slaughterhouse, nor any butcher in this city, shall bring into this city, or buy, or offer to buy, or accept in this city any cattle, calf, hog, sheep, or lamb that is diseased, injured, crippled, immature, under weight, badly emaciated, or that, for any other obvious reason, might be unfit for human food without first reporting all the facts known to him relating to such animal or animals to the chief food inspector and receiving written permission from the health officer so to do.

SEC. 15. No person shall bring into this city or sell or offer for sale any meat, sausage, poultry, game, fish, or oysters that is diseased, adulterated, unsound, unwholesome, or that, for any reason, is unfit for human food; and all such articles of food shall be seized and destroyed by the chief food inspector or his assistants.

SEC. 16. All houses or places in which meat and meat products are prepared, cured, packed, stored, handled, or sold, shall be suitably lighted and ventilated and maintained in a sanitary condition. All work in such establishments shall be performed in a cleanly and sanitary manner.

Any person desiring to erect or maintain a slaughterhouse for the purpose of slaughtering cattle to be sold for consumption in the city of Savannah shall make application to the health officer of the city of Savannah, stating name of applicant, residence, location and place of proposed buildings, and his experience in operating said business. This application shall be immediately investigated by the health officer; and if the applicant is found to be a man of good character and of sufficient experience and the proposed building is or will be constructed according to the requirements of this ordinance, the application shall be granted, otherwise it shall be refused.

Every licensed slaughterhouse shall slaughter for the public, without discrimination, and the charge for slaughtering live stock and for all other services except cold storage, including killing, are as follows, maximum prices:

Cattle.....	\$1.25
Calves.....	.35
Hogs, lambs, sheep, and goats.....	.30

(a) Ceilings, side walls, pillars, partitions, etc., shall be frequently whitewashed, or painted, or, where this is impracticable, they shall, when necessary, be washed, scraped, or otherwise rendered sanitary. Where floors, or other parts of the building, or tables, or other parts of the equipment are so old or in such condition that they can not be readily made sanitary, they shall be removed and replaced by suitable materials, or otherwise put in a condition acceptable to the chief food inspector. All floors upon which meats are piled during the process of curing, shall be so constructed that they can be kept in a clean and sanitary condition, and such meats shall also be kept clean.

(b) All tracks, trays and other receptacles, all chutes, platforms, racks, tables, etc., all knives, saws, cleavers and other tools and all utensils and machinery used in moving, handling, cutting, chopping, mixing, canning, or other process, shall be thoroughly cleansed daily, if used.

(c) The aprons, smocks or other outer clothing of employees, who handle meat in contact with such clothing, shall be of a material that is readily cleansed and made sanitary, and shall be cleansed daily, if used. Employees who handle meat, or meat food products, shall be required to keep their hands clean.

(d) All toilet rooms, urinals, and dressing rooms shall be entirely separated from compartments in which carcasses are dressed, or meat food products are cured, stored, packed, handled, prepared or sold. They shall be sufficient in number, ample in size, and fitted with modern lavatory accommodations, including toilet paper, soap, running water, towels, etc. They shall be properly lighted, suitably ventilated, and kept in a sanitary condition.

(e) The rooms or compartments in which meats or meat products are prepared, cured, stored, packed or otherwise handled, shall be properly lighted and ventilated, and shall be so located that odors from toilet rooms, catch basins, casing departments, tank rooms, hide cellars, etc., do not permeate them. All rooms or compartments shall be provided with cuspidors, which employees who expectorate shall be required to use.

(f) Persons afflicted with tuberculosis, syphilis, or any other communicable disease shall not be employed in any of the departments or establishments where carcasses are dressed, meats handled, or meat food products prepared, and any employee suspected of being afflicted shall be so reported by the chief food inspector or employer to the health officer.

(g) No use incompatible with proper sanitation shall be made of any part of the premises on which a slaughterhouse is located. All yards, fences, pens, chutes, alleys, etc., belonging to the premises of such establishments shall, whether they are used or not, be maintained in a sanitary condition.

(h) Butchers who dress diseased carcasses shall cleanse their hands of all grease and then immerse them in a prescribed disinfectant and rinse them in clear water before engaging again in dressing or handling healthy carcasses. All butchers' implements used in dressing diseased carcasses shall be cleansed of all grease and then sterilized, either in boiling water or by immersion in a prescribed disinfectant, and rinsed in clear water before being used again in dressing healthy carcasses. Facilities for such cleansing and disinfection, approved by the chief food inspector, shall be provided by the establishment. Separate tracks, etc., shall be furnished for handling diseased carcasses and parts. Following the slaughtering of an animal affected with an infectious disease a stop shall be made until the implements have been cleansed and disinfected, unless duplicate implements are provided.

(i) Meats and meat food products intended for rendering edible products must be prevented from falling on the floor while being emptied into the tanks by the use of some device, such as a funnel.

(j) Butchers who dress carcasses are prohibited from holding in their mouths skewers to be used in such dressing.

(k) No dog shall be permitted in any slaughterhouse or any place where meats are prepared.

SEC. 17. The following rules and regulations governing (a) meat shops, (b) fish houses, and (c) poultry shops and killing places shall be in full force and effect on and after February 1, 1914.

(a) RULE 1. All inclosed or indoor shops in which meat or meat products are stored and exposed for sale shall be kept scrupulously clean. During the summer months all doors and windows opening into such shops shall be effectively protected against the entrance of flies by the use of fly screens.

RULE 2. No meats of any description shall be permitted to hang or stand in the open air exposed to insects or street dust, or other contaminating influences, but must be under glass or fly netting, and in summer properly iced to prevent spoiling. Meats exposed in the open markets shall be so covered with netting as to be effectively protected from flies.

RULE 3. Blocks or stands upon which meats are cut or chopped shall be kept scrupulously clean by frequent washing and by scraping as often as in the judgment of the inspector seems necessary.

RULE 4. Scales, knives, and implements of every description shall be cleaned at the close of each day's business.

RULE 5. Ice boxes, racks, and hooks shall be kept thoroughly clean by scrubbing and scraping and ice boxes shall be scoured thoroughly once each week and as much oftener as necessary.

RULE 6. Floors must be thoroughly scraped and scrubbed twice a week; all used sawdust must be removed and fresh sawdust sprinkled or laid (where used) at least twice weekly.

RULE 7. Meat cutters and other attendants who handle meats, shall be cleanly dressed, and they shall be free from contagious or infectious disease. Their hands and outer garments shall be kept clean.

RULE 8. No refuse, scraps, bones, rancid fat, or decaying flesh shall be kept in the ice box with fresh meats, nor shall an ice box used for the keeping of meats be employed for any other purpose.

RULE 9. The custom of wrapping meats in old newspapers or in wrapping paper that is soiled, or that has been used for any other purpose, is expressly prohibited. Every piece of meat sold shall be wrapped in fresh, clean wrapping paper that has not been used for any other purpose.

RULE 10. Live poultry shall not be kept in the same room or compartment in which meats are prepared, stored, or exposed for sale. Nor shall live poultry be kept in any room adjoining such room if the conditions are such that the room used for the storage of the live poultry ventilated into the next shop, so that the odors from the fowls and their cages may contaminate the meats.

(b) RULE 1. Boxes, trays, stands, stalls, or other receptacles in which fish are stored, or exposed for sale at retail, shall be of impervious material, or if made of wood, they shall be metal lined and kept scrupulously clean by scraping and scrubbing at the close of each day's business.

RULE 2. The floors of the premises where fish are sold, stored, exposed, smoked, or prepared shall be of impervious material, and shall be cleaned daily by flushing and washing with liberal quantities of water and disinfected when in the judgment of the chief food inspector, or his assistants, this is necessary.

RULE 3. Ceilings and walls, if not painted, shall be whitewashed as required. Where painted they shall be kept clean by washing and repainted when necessary.

RULE 4. Where fish are cleaned or dressed a metal-sheathed box shall be so placed as to catch the refuse, blood, and drippings. This box shall be emptied and thoroughly cleaned after each day's usage.

RULE 5. In indoor wholesale fish markets the floors shall be made of impervious material, and sloped so as to drain to a trapped inlet connecting with the sewer. Such floors are to be flushed and scrubbed daily with water.

RULE 6. Outdoor fish markets or sale places shall be supplied with ice during the heated months, and effectively screened against flies and other insects, and from dust and other street refuse at all times.

RULE 7. Where fish are exposed for sale outdoors or in market houses, or from wagons or carts, a metal-lined receptacle shall be provided to catch the ice drippings and other fluids and another receptacle, also water-tight, to hold refuse, etc., of cleaning and disemboweling. This refuse is to be removed at the close of each day's work.

(c) RULE 1. Live poultry shall not be kept in the same storage or shop room with milk, meat, or groceries, nor shall crates used for shipping live poultry be permitted in such rooms.

RULE 2. Storage cages, for use when live poultry is kept several days, shall be so constructed that they can be kept clean and wholesome. It is suggested that such cages be made wholly of iron, galvanized; if made of wood, they must be kept in good repair and well painted. Such cages must be kept clean.

RULE 3. Poultry must not be killed in living rooms or in rooms used for storing or selling food products. Rooms used for the killing of poultry should be kept clean and sweet and free from objectionable accumulations of any kind.

If as many as 300 fowls are killed per week, a special room shall be provided with impervious floor and walls, and with special equipment as is necessary to conduct the business in a sanitary manner. Poultry-killing rooms or establishments used for

slaughter of 300 or more fowls per week shall be subject as far as applicable to the regulations governing slaughterhouses.

RULE 4. Dressed poultry may be stored and vended only in accordance with the regulations governing the storage and handling of fresh meats.

SEC. 18. The violation of any provision or regulation of this ordinance, and any failure to comply therewith, and the refusal or failure to comply with any direction or order of the chief food inspector or his assistants hereunder, shall be subject, upon conviction before the police court of the city of Savannah, to a fine not exceeding \$100 and to imprisonment not to exceed 30 days, either or both, in the discretion of the court, and each day's failure or neglect to comply shall be held and deemed to be a separate and distinct offense and punishable accordingly.

SEC. 19. There shall be a stockyard to be designated by the mayor upon any certain property which is suitable and convenient owned by the city, where live cattle are to be brought and inspected by the chief food inspector or his assistants.

SEC. 20. The provisions of the above ordinance shall become effective on the first day of February, 1914.

SCHENECTADY, N. Y.

Habit-Forming Drugs—Sale of. (Ord. July 28, 1913.)

SECTION 1. No cocaine or salts of cocaine, eucaine, alpha or beta eucaine, either alone or in combination with other substances or any substance under any other name giving a similar chemical test of cocaine, no opium or official preparations of opium, and no morphine or salts of morphine, or the derivatives of either or any of them, shall be sold at retail by any person in the city of Schenectady, except upon the written prescription of a physician, duly authorized to practice as such, or other person duly authorized by law to practice medicine and administer drugs, or perform surgery with the use of instruments. Nothing hereinbefore contained, however, shall apply to compounded mixtures containing opium or morphine or their derivatives the formulas for which are given in the latest Dispensatory or National Formulary and in which mixtures the maximum dose, as plainly stated on the label of the package dispensed, does not contain more than one-half grain of powdered opium, or the equivalent of its alkaloids; and nothing herein contained shall apply to preparations for external use only, in the form of liniments, lotions, ointments, or oleates, provided said last-mentioned preparations shall be labeled "For external use only" and marked "Poison."

SEC. 2. Every pharmacist practicing pharmacy within the limits of the city of Schenectady shall, within 48 hours from the time the original prescription has been dispensed, file with the chief of police a copy of every prescription calling for cocaine, or any of its salts responding to the same chemical test and containing more than 1 grain to the ounce in liquid form, or 2 grains to the ounce in ointment form.

SEC. 3. Any person violating the provisions of this ordinance shall be guilty of a misdemeanor.

Bakery Products—Protection of. (Ord. Aug. 13, 1913.)

Section 3 of the ordinance entitled "An ordinance providing for the prevention of disease in the sale of foodstuffs," as amended August 13, 1913, shall read as follows:

SEC. 3. That within the city limits of the city of Schenectady all wagons, carts, or other vehicles used for the delivery or distribution of bread be provided with a dust and fly-proof basket or other such container in which bread or other bakery products shall be transferred from said wagon or other vehicle to a sanitary show case or other fly and dust-proof container, provided, however, that when bread or other bakery products are delivered in small quantities they must be inclosed in a dust and fly-proof paper bag or wrapper which must be tightly closed before being deposited in the